

<p>89-310014/43 D13 HANTSCH G 06.12.83-DD-257540 (24.05.89) A23f-05/14 Stabilising aroma of ground roast coffee - by addn. of pre-activated adsorbent C89-137242</p>	<p>HANT/06.12.83 *DD-268-151-A</p>	<p>D(3-D1D)</p>
<p>In stabilising the aroma of ground roast coffee, the coffee is roasted, cooled, held for at most 20h, ground, and mixed with less than 15 %, based on ground coffee, of a pre-activated adsorbent. The mixt. is then fed directly to further processing. The adsorbent is a mixt. of macroporous silica gel and microporous silica gel in which the amt. of large-pore silica gel is below 40%, opt. mixed with synthetic or natural zeolites.</p>	<p>the air is reduced.</p> <p><u>EXAMPLE</u></p> <p>100kg of raw coffee was roasted in a vortex layer for 290 secs., quenched with water, cooled to 40°C during 250 secs., held for 5 h, and ground. 6 kg of a mixt. of 20% of microporous gel, 70% of microporous gel and 10% of synthetic 13 X zeolite was activated at 180°C, cooled under inert conditions to 60°C, and mixed immediately with the coffee entering the mill.</p> <p>Immediately after grinding, the prod. was packed. The prod. was 93.6 kg of ground mixt., with better smell and taste, and longer stability. The yield of 93.6% was an increase over the previous yield of 87.3% (6pp510DAHDwgNo0/0).</p>	
<p><u>ADVANTAGE</u></p> <p>The aroma is stabilised, the taste is better, the coffee has higher storage-stability, and the amt. of roast coffee needed for the same amt. of coffee ready for drinking is less.</p>		
<p><u>PREFERRED PROCESS</u></p> <p>The activated adsorbent may be added immediately before the roast coffee is ground. In packaging, the amt. of O₂ in</p>		<p>DD-268151-A</p>